

# Citra IPA 12

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- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **34**
- SRM **6.3**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **25.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.7 liter(s)**
- Total mash volume **19.6 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	4.2 kg (85.7%)	85 %	7
Grain	Weyermann - Carapils	0.2 kg (4.1%)	78 %	4
Grain	Weyermann - Carared	0.5 kg (10.2%)	75 %	45

## Hops

Use for	Name	Amount	Time	Alpha acid
Aroma (end of boil)	Chinook	20 g	60 min	13 %
Aroma (end of boil)	Cascade	20 g	5 min	6 %
Aroma (end of boil)	Chinook	10 g	5 min	13 %
Boil	Cascade	10 g	1 min	6 %
Dry Hop	Citra	30 g	5 day(s)	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	23 g	Fermentis